

HYDRA RINSE™

CLEANS SIMPLE. SAFE. QUICK.



ONLINECATALOG

Easy to install. Easy to operate.

A new way to clean your shake and soft serve machines.



www.hydrarinse.com

hydrarinse.sales@taylor-company.com

844.906.7044



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WELCOME TO HYDRA RINSE



A sweet solution to clean your soft serve machine!

Hydra Rinse automates the cleaning and sanitization of your soft serve and shake machines, making this critical process easier for your employees. The consistent quality of clean provided by Hydra Rinse positively impacts your product quality.

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INTRODUCTION TO HYDRA RINSE



Improves product quality

Saves labor

Prevents damage to your machine

Environmentally friendly

What is Hydra Rinse?

Hydra Rinse is an automated, fail safe cleaning and sanitizing system for soft serve and shake machines. It **washes, rinses, and sanitizes** the machine **without** taking it apart.

Why Hydra Rinse?

- **50%** reduction in labor
- Easier, faster, and repeatable. No matter your skill set, everyone gets the same quality of cleaning which results in a **much tastier product**
- Replaces chlorine and quat. based chemicals with a naturally derived sanitizer

How does Hydra Rinse work?

- Operations only need **to take the machine apart 2X per month** to clean, while the rest of the time the machine is cleaned assembled
- No more mixing chemicals
- No more lube in the food path
- **Reduces cleaning frequency** from daily to 2X per week

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THE HR SERIES

Pro-Control
Installation Kit



Portable Wandstation



LEXX™ Liquid Sanitizer
and Cleaner Concentrate



LEXX™ Liquid Sanitizer
and Cleaner Concentrate Cups



Hydra Rinse™ Wipes



Upgrade Kit



Tune Up Kit



Did you know that the employment turnover rate in the restaurant and accommodations sector runs at 66%? Make it easy to maximize food safety. Hydra Rinse reduces the potential for operator variation associated with manual cleaning that can lead to bacterial contamination of soft serve and frozen yogurt.

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PRO-CONTROLLER

Kit Includes:

- Pro-Control Automated Solution Delivery Device
- Operator's Manual

Additional requirements for NSF Certification (sold separately):
Portable Wandstation; LEXX™ Liquid Sanitizer and Cleaner
Concentrate Cups & Gallon; Hydra Rinse™ Wipes

Upgrade kit may be required if equipment is not Hydra Rinse ready

For as long as people have been eating ice cream, the machines that make it have been cleaned by hand. Until now.

The first of its kind, Hydra Rinse is like nothing else in the industry. It uses revolutionary technology to standardize the cleaning and sanitizing process. That means the machine is cleaned thoroughly every time. It reduces water consumption by more than half and is environmentally friendly, using a naturally-derived liquid sanitizer and cleaner concentrate. Self-lubricated compounds, O-rings and seals are NSF-listed and help prevent bacteria and yeast contamination, keeping your soft serve machine cleaner than ever before.



REDUCED CLEANING TIME X LABOR RATE = SAVINGS

- Reduced cleaning time by 40-60%



REPEATABILITY

- Reduces the potential for user variation associated with manual cleaning that can lead to bacterial contamination of the soft serve ice cream and frozen yogurt
- Reduces labor cost associated with manual processes
- Metering ensures accuracy



SUSTAINABILITY

- Consumes less than 10 U.S. gallons of water, representing a significant water savings of approximately 50%
- Further reduces impact on the environment with naturally-derived, LEXX™ liquid sanitizer and cleaner concentrate, a ProNatural brand



CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi

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PORTABLE WANDSTATION

The Portable Wandstation is one of the cleaning delivery devices of the Hydra Rinse system and eliminates the need to lift heavy buckets when cleaning hoppers and freezer barrels.

The Portable Wandstation is designed to dispense LEXX™ liquid sanitizer and cleaner concentrate. The wand dispenses diluted LEXX™ liquid sanitizer and cleaner concentrate at a rate of 1/4 U.S. gallon per minute, and can be used on all hard non-porous food contact related surfaces of all soft serve equipment.

The 30 foot coil hose combined with a 25 foot water supply line provides 55 feet of mobility. The wandstation meters LEXX™ liquid sanitizer and cleaner concentrate to maximize food safety and standardizes the cleaning process so your soft serve machines are ultra-clean, every time.

Hydra Rinse system reduces the impact on the environment by leveraging the cleaning power of naturally-derived and readily biodegradable LEXX™ liquid sanitizer and cleaner concentrate. Hydra Rinse is designed to effectively deliver LEXX™ liquid sanitizer and cleaner concentrate at maximized efficacious concentrations, which totally eliminate the human element of variability.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.



REDUCED CLEANING TIME X LABOR RATE = SAVINGS

- Reduced cleaning time by 40-60%



REPEATABILITY

- Reduces the potential for user variation associated with manual cleaning that can lead to bacterial contamination of the soft serve ice cream and frozen yogurt
- Reduces labor cost associated with manual processes
- Metering ensures accuracy



SUSTAINABILITY

- Reduced volume of chemicals consumed
- Further reduces impact on the environment with naturally-derived, LEXX™ liquid sanitizer and cleaner concentrate, a ProNatural brand



CLEANABILITY

- Designed specifically for soft serve machines

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LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

Naturally-derived and readily biodegradable liquid sanitizer and cleaner concentrate used with Hydra Rinse system to clean soft serve machines and for general cleaning.



LEXX™ liquid sanitizer and cleaner concentrate is an EPA registered no-rinse food contact surface cleaner and sanitizer. It's also NSF-listed as a no-rinse cleaner and sanitizer for food processing areas and equipment.

Hydra Rinse reduces the impact on the environment by leveraging the cleaning power of LEXX™ liquid sanitizer and cleaner concentrate, a naturally-derived and readily biodegradable liquid sanitizer and cleaner concentrate. Hydra Rinse is designed to effectively deliver LEXX™ liquid sanitizer and cleaner concentrate at maximized efficacious concentrations, which totally eliminate the human element of variability.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.

LEXX™ liquid sanitizer and cleaner concentrate, in conjunction with Hydra Rinse™ wipes and advanced features of Hydra Rinse, provides end users with a proven eco-friendly alternative to the status quo.



EFFICACY STUDY DATA OF LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

PATHOGEN	CONTACT TIME	% OF REDUCTION OF LIVE PATHOGENS
Staphylococcus aureus	30 Seconds	>99.999%
Escherichia	30 Seconds	>99.999%
Listeria monocytogenes	30 Seconds	>99.999%
Salmonella enterica	30 Seconds	>99.999%
Campylobacter jejuni	30 Seconds	>99.999%



SUSTAINABILITY

- Saves water as a no-rinse formula
- Readily biodegradable

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LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE CUPS

Naturally-derived and readily biodegradable liquid sanitizer and cleaner concentrate consumables used with the Hydra Rinse system to clean soft serve machines.

72 premeasured heat-sealed cups for 36 washes per case
1 Token Registration Tag

Hydra Rinse reduces the impact on the environment by leveraging the cleaning power of naturally-derived and readily biodegradable LEXX™ liquid sanitizer and cleaner concentrate.

Each cleaning cycle uses two premeasured cups; one cup for cleaning and one cup for sanitizing.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.



EFFICACY STUDY DATA OF LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

PATHOGEN	CONTACT TIME	% OF REDUCTION OF LIVE PATHOGENS
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Salmonella enterica	30 Seconds	>99.999%
Campylobacter jejuni	30 Seconds	>99.999%



REPEATABILITY

- Premeasured cups ensure LEXX™ liquid sanitizer and cleaner concentrate is delivered at maximized efficacious concentrations



SUSTAINABILITY

- Reduced volume of chemicals consumed
- Saves water as a no-rinse formula

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Hydra Rinse™ Wipes

Naturally-derived cleaning wipes used with the Hydra Rinse system to clean soft serve machines and for general cleaning.

Perfect for soft service machines or any hard non-porous food contact surface, these no-lint wipes can handle both easy and tough cleaning jobs with its soft yet tough material



REPEATABILITY

- Mitigates recontamination as one time use wipes



SUSTAINABILITY

- Naturally-derived and free of phosphates and chlorine



CLEANABILITY

- Lint-free, all-purpose wipes safe for cleaning any hard non-porous surface

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LUBELESS UPGRADE KIT

The first and only product line to be NSF-listed for our “lubeless” compounds, O-rings and seals for use in soft serve machines.

Make the switch to Hydra Rinse with our Lubeless Upgrade Kit and keep your soft serve machine cleaner than ever before.

The Lubeless Upgrade Kit provides everything you need to make your soft serve machine Hydra Rinse compatible and includes our NSF listed “lubeless” product line. Our self-lubricated compounds, O-rings and seals help to prevent bacteria and yeast contamination and eliminate the need for food safe lube, resulting in time and cost savings.

Become Hydra Rinse ready and maximize food safety with the Lubeless Upgrade Kit for soft serve machines.



REPEATABILITY

- Reduces labor cost associated with applying OEM lubricants



CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi

Kit Includes*:

- Lubeless: Draw Valves, Center Draw Valve, Prime Plugs for easy removal from bottom of freezer door
 - Exclusive Draw Valve X-Rings (replaces traditional O-Rings)
 - Lubeless Drive Shaft Seal(s)
 - Self-lubricated: Freezer Door Gasket(s), Orifice and Air Tube O-Rings, Prime Plug O-Rings
 - Freezer Door Bearings
 - OEM Beater Shoes
 - One-to-one parts template for easy identification of components
 - X-H Ring for multi-flavor soft serve machines
- *Kits vary by model number

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LUBELESS TUNE UP KIT

Self-lubricated compounds, O-rings and seals used with the Hydra Rinse system to clean soft serve machines.

Hydra Rinse makes it easy to maximize food safety, starting with self-lubricated compounds, O-rings and seals for use in soft serve machines.

Our "lubeless" compounds, O-rings and seals are the first and only product line to be NSF listed and last up to 3 months. Our exclusive X-H ring for multi-flavor soft serve machines puts an end to product mix crossover.

The elimination of food safe lube helps prevent bacteria and yeast contamination so it is easy to keep your soft serve machine cleaner than ever before. Beyond cleanability, the elimination of lube results in a greater time and cost savings making Hydra Rinse parts the clear alternative to the status quo.



REPEATABILITY

- Reduces labor cost associated with applying OEM lubricants



CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi

Kit Includes*:

- Exclusive Draw Valve X-Rings (replaces traditional O-Rings)
- Lubeless Drive Shaft Seal(s)
- Self-lubricated: Freezer Door Gasket(s), Orifice and Air Tube O-Rings, Prime Plug O-Rings
- Freezer Door Bearings
- OEM Beater Shoes
- One-to-one parts template for easy identification of components
- X-H Ring for multi-flavor soft serve machines

*Kits vary by model number

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KEY COMPONENTS



Pro-Control

- One of the automated portions of the Hydra Rinse system for cleaner/rinse/sanitizer
- Due to the programming of the Pro-Control, it is the heart of the water savings
- Typical water consumption during a process is less than 10 gallons of water per cleaning



Keypad/User Interface

- Activates, Pauses/Resumes functions of Pro-Control
- Used to register Tokens, program module and to reset
- LED lights are visible to display operating status, available registered Wash Cycles and Error Codes



Solution Cup Housings

- Houses individual solution cups for use during cleaning and sanitizing functions of Pro-Control
- Unique left and right cups - cups have arrows on them indicating direction of travel and correct orientation



RFID Reader

- Used to transmit RFID information from Token Tags and Program Tags



Manifold

- Provides Wash Cycles to be registered with Pro-Control Module
- Each Token Tag contains 36 washes
- A tag is placed against raised HR Logo on Top Cover of Pro-Control to register washes
- Use to read out the number of cycles remaining

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KEY COMPONENTS



Manifold

- Connects Pro-Control Module
- Inserted into Freezer Door in place of Draw Valve(s)
- Can be disassembled for maintenance or manual cleaning of Pro-Control



Water Supply Hose

- Connects mixed water temperature sources to Pro-Control
- Reduces water pressure from source to functional level
- 30 PSI Water Pressure Regulator is included and attached to water supply hose
- Female quick connect at the end of the water supply hose is equipped with an internal shut-off to prevent water from leaking out when not connected to its male counterpart on the Pro-Control
- Back flow preventer for water source



Bypass Tube System

- Provides flow path for gray water, water, cleaning and sanitizing solution to drain from machine while Pro-Control is in use



WASF128-169 Metering Assembly

- Meters LEXX™ Liquid Sanitizer and Cleaner Concentrate with Domestic Water Supply
- Draws solution from the connected jug



WSF128-169 Wand Handle

- User actuated solution dispensing device
- Allows for momentary or continuous dispensing
- Creates "fan spread" greater product removal
- Dispenses at 1/4 gallons per minute

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PERFORMING THE HYDRA RINSE PROCESS

Performing our process is simple and straightforward. We've been working hard on Hydra Rinse for years by partnering with restaurants who share our vision of a simpler, faster and safer method to maintain their soft serve machines.

Simple. Safe. Quick.

- 1** Rinse your hoppers with the wand
- 2** Install the Hydra Rinse Bypass System
- 3** Drop in the cleaning solution
- 4** Activate the Pro-Control with one touch!



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COMPATIBLE EQUIPMENT



Hydra Rinse is compatible with the soft serve/shake freezer models listed below.

Taylor:

- 161*
- 336
- 358
- 359
- 441
- 632
- 706
- 707
- 712
- 713
- 722
- 723
- 791
- 794
- 8752 DQ
- 8756
- 8756 DQ

Stoelting

- F231
- U411
- U421
- U421-C
- U431

Electro Freeze

- GES102DQ
- GES103DQ

(*) Models are in development but not yet launched

For additional information on Hydra Rinse products and compatible models, please reach out to hydrarinse.sales@taylor-company.com or call (844) 906-7055.

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SOCIAL CONSCIOUSNESS

Did you know that the total gallons of water used to clean 200,000 soft serve ice cream machines in the U.S. amounts to 23,000,000 gallons of water every single week?

Adopt an eco-friendly alternative to the status quo. In addition to using a naturally-derived liquid sanitizer and cleaner concentrate, Hydra Rinse uses 50% less water than manual cleaning.

We support social consciousness.

